



Milton's 20th Anniversary Garden Dinner

Sunday, September 27th at 5pm

Cocktail Hour

Assorted Hors D'Oeuvres + Welcome Specialty Cocktail

First Course

Cast Iron Sweet Rolls

Sorghum Butter

Garden Bisque

Crispy Lamb Belly Lardons, Grilled Sweet Corn, Pickled Peppers, Buttermilk, Garden Herbs

Sprouts & Legumes Salad

Boiled Peanuts, Garden Sprouts, Seasonal Legumes, Herb Crème Fraîche, Candied Sunflower Seeds, Garden Pickles

Second Course

Served with an Autumnal Harvest from the Garden

Seasonal Seafood Fry

Fish and Shellfish Fresh in Season, Cornmeal-Battered and Fried, Remoulade, Accompaniments

Candied Short Ribs

Pommes Purée, Candied Beef Reduction

Double-Cut Grilled Lamb Chops

Georgia Peanut Chili Sauce

Smoked Quail

Cornbread & Wild Mushroom Stuffing

Third Course

Selection of Local Cheeses & Honey

Fourth Course

Milton's Signature Carrot Cake Sundae

Warm Carrot Cake, Cream Cheese Ice Cream, Candied Pecans, Salted Caramel, Candied Carrots